

**A720 – PORK SAUSAGE CRUMBLES, W/SPP, FULLY COOKED, FROZEN,
40 LB**



Nutrition Information

Pork crumbles w/SPP, cooked

	1 oz (28 g)
Calories	59
Protein	7.12 g
Carbohydrate	1.02 g
Dietary Fiber	1.0 g
Sugars	0.22 g
Total Fat	2.91 g
Saturated Fat	1.02 g
Trans Fat	0.03 g
Cholesterol	15.7 mg
Iron	0.57 mg
Calcium	24 mg
Sodium	123 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	20 IU
Vitamin A	N/A
Vitamin C	0.3 mg
Vitamin E	N/A

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Ground pork with soy protein product (SPP) that is lightly seasoned and processed into a maximum crumble size of ¼ inch. Pork will comprise at least 75% of the raw formula; non-meat components will comprise no more than 25% of the raw formula; fat will not exceed 15 grams per 100 grams; sodium content will not exceed 700 milligrams per 100 grams.
PACK/YIELD	<ul style="list-style-type: none"> 4/10 lb OR 5/8 lb OR 8/5 lb bags per case. One 40 lb case AP provides about 320.0 2.0-oz servings pork crumbles. One 10 lb pkg AP provides about 80.0 2.0-oz servings pork crumbles. One 8 lb pkg AP provides about 64.0 2.0-oz servings pork crumbles. One 5 lb pkg AP provides about 40.0 2.0-oz servings pork crumbles. One lb AP provides about 8.0 2.0-oz servings pork crumbles. CN Crediting: Request company formulation statement for product.
STORAGE	<ul style="list-style-type: none"> Store frozen pork crumbles in original shipping container off the floor at 0 °F or below. Refrigerate leftover pork crumbles in a covered container and use within four days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Pork crumbles, a heat and serve product, may be reheated from a thawed or frozen state. • TO THAW: Leave in the case under refrigeration 24 hours. • Heat in a single layer on trays in an oven preheated to 400 °F. The cooking time may vary by: oven type; amount of food on a tray; or, the number of trays placed in the oven. Internal temperature of product must reach a serving temperature of 165 °F for 15 seconds before serving. Judge doneness by temperature, not by color or texture of food. • CONVENTIONAL OVENS: Frozen 15 to 20 minutes, thawed 12 to 15 minutes. • CONVECTION OVENS: Frozen 12 to 15 minutes, thawed 8 to 10 minutes.
USES AND TIPS	<ul style="list-style-type: none"> • Pork crumbles work well in burrito fillings, chili, hash, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.